MIRRO

THE FINEST ALUMINUM

Guaranteed by Good Housekeeping

Fancy Cookies and Pastries

T-5414A MADE IN U.S.A.

.... recipes and directions

Fancy Cookies and Pastries ARE EASY

You will enjoy many compliments on the clever cookies and pastries you make with the aid of the MIRRO press and the recipes in this folder. Just follow the simple directions and you are a fancy cooky artist the very first try. The pastries are as delightful as they are easy to make. Try them all; you will be pleasantly surprised.

MIRRO

HERE'S HOW TO USE THE MIRR

1. Unscrew the cap from the end opposite the hand grip.

2. Select plate or tip and insert in cap, numbered side up, with flat spots clearing the notches. Then turn plate slightly so notches hold it. DO NOT FORCE OVER NOTCHES.

3. Replace cap.

4. Turn hand grip to left to unscrew plunger as far as it will go. Then unscrew the cap which holds plunger.

5. Pack press firmly and
fully to prevent air p
in the dough.

**Beginners: At first load
only half full. After a
practice, you can fill**

HERE'S HOW TO USE THE MIRRO PRESS...

(CONTINUED FROM PRECEDING PAGE)

6. Screw on cap with plunger. Note that plunger rod is turned all the way out.

7. If making cookies, stand press on ungreased sheet, holding as shown, and turn handle until cooky is formed. Then lift press and cooky will cut off.

8. Use press in horizontal position for bar cookies, wreath cookies, sticks, eclairs, lady fingers, etc., and for garnishing with mashed potatoes. Hold press upright and slightly above the sheet when forming meringue shells or cream puffs.

Before putting cookies in to bake, be sure that the oven has been preheated to the temperature shown in the recipe. This prevents the cooky from spreading and losing its shape.

SCHAUM TORTES (MERINGUE SHELLS)

Time: 45 to 60 Min. **Temp.: 275°F.**

6 egg whites
¼ teaspoon cream of tartar
2 cups sugar
1 tablespoon vinegar
1 teaspoon vanilla extract

1. Beat egg whites and cream of tartar to a foam; add sugar gradually and continue beating until it stands in peaks.
2. Add vinegar and vanilla extract.
3. Beat until well blended.
4. Fill the MIRRO press with meringue. Use Tip No. 31.
5. Form individual schaum tortes, 2½" in diameter and 2" apart, on greased MIRRO Aluminum cooky sheets.
6. Bake until firm to the touch but not brown.
7. Serve with fresh fruit and whipped cream.

Yield — 12 tortes.

Use tip No. 21 to form a shell or nest. To keep press upright while it is being filled, place it over a tumbler or cup.

CLEAN PRESS THOROUGHLY

Before using for the first time and always after using, wash in hot soapy water. Remove caps and wash threaded rod carefully. If cap sticks, tap it lightly on wood. Do not injure threads with hammer or wrench.

IMPORTANT THINGS TO DO

1. Follow all directions and recipes carefully.
2. Use standard, level measures for all recipes.
3. Use sifted all-purpose flour in all cases.
4. Prepare soft, not crumbly dough.
5. Bake on MIRRO cooky sheets for best results.
6. If dough is too stiff add the yolk of one egg.

DO NOT DO THESE

1. Do not add all of the flour specified in the recipe before first trying the dough for consistency.
2. Do not grease the cooky sheets for the cooky recipes in this folder.
3. Do not flour the cooky sheets.
4. Do not raise the press from the cooky sheet before enough dough has been forced through to form the cooky.
5. Do not force the press down heavily on the sheet. If the dough is the right consistency, it will not be necessary to exert force on the press or handle.

DO NOT GREASE SHEETS FOR COOKIES

MIRRO cooky sheets bake cookies perfectly. Home economists recommend them for all cookies because they brown more quickly and evenly on top and bottom with much less possibility of burning. They slide off readily. No greasing is necessary.

CREAM PUFS

Time: 40 Min.

Temp.: 450°F. for 15 Min.
325°F. for 25 Min.

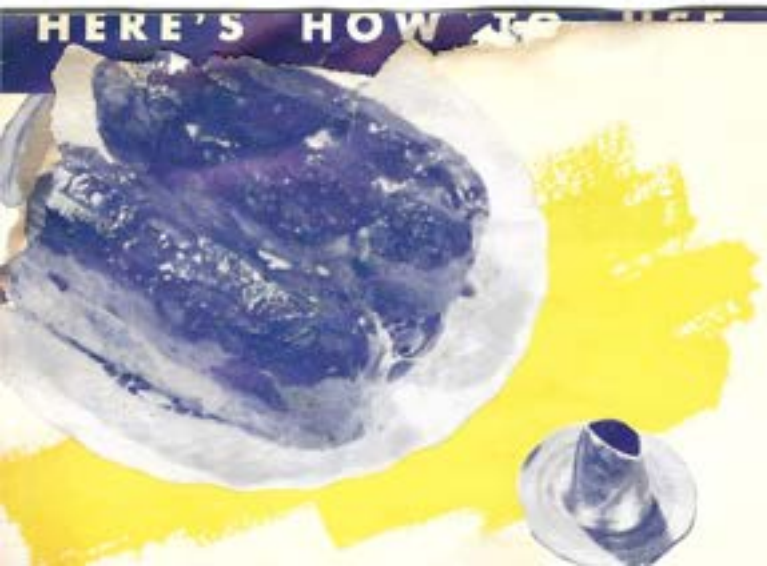
½ cup butter
1 cup boiling water
1 cup sifted all-purpose flour
¼ teaspoon salt
4 eggs

1. Melt butter in boiling water.
2. Add flour and salt all at one time; stir vigorously. Cook, stirring constantly until the mixture forms a ball that doesn't separate.
3. Remove from heat and cool slightly.
4. Add eggs one at a time, beating hard after each addition until mixture is smooth.
5. Fill the MIRRO press. Use No. 31 Tip.
6. Form cream puffs 2½" in diameter and 2" apart on greased MIRRO Aluminum cooky sheets. Bake.
7. Remove from sheet and cool on a wire rack.
8. When cream puffs are cold, cut a hole in the side of each. Fill cream puff with sweetened whipped cream. Put through the cooky press using Tip No. 33.

Yield — 12 puffs.

Use tip No. 31. Hold press slightly above the baking pan as the puff is formed. Use tip No. 33 for filling the puff.

CREAM P'S



ECLAIRS

Time: 40 Min.

Temp.: 450°F. for 15 Min.
325°F. for 25 Min.

1. Use same ingredients as for cream puffs on preceding page and combine in like manner.
2. Insert number 32 tip in the MIRRO press.
3. Fill press with mixture and form eclairs 1 inch wide and 3" to 4" long leaving an inch of space between each on a greased MIRRO Aluminum cooky sheet. Bake
4. Cut eclairs in half and fill with custard. Frost with Chocolate Frosting. See custard filling and chocolate frosting on next page.

Yield — 1 doz. eclairs.

Use tip No. 32. Hold press in [illegible] position

CUSTARD FILLING

3 tablespoons cornstarch
⅓ cup sugar
¼ teaspoon salt
⅓ cup cold milk
1½ cups milk, scalded
1 teaspoon vanilla extract
2 egg yolks beaten with
2 tablespoons milk

1. Mix cornstarch, sugar, salt and cold milk.
2. Gradually add hot milk.
3. Cook in MIRRO Aluminum Double Boiler until thick, stirring constantly.
4. Cover. Cook 10-12 minutes.
5. Stir some of the hot mixture over beaten yolks, then add to the custard. Stir well, add vanilla extract. Cool.

CHOCOLATE FROSTING

1 egg
⅓ cup melted butter
1½ squares (1½ oz.) unsweetened chocolate, melted
1 teaspoon vanilla extract
1½ cups confectioners sugar

Beat egg, add melted butter, chocolate, vanilla extract and confectioners sugar. Beat well.

ECLAIRS

LADY FINGERS

Time: 6-8 Min. **Temp.: 450°F.**

½ cup egg whites (4 eggs)
¼ teaspoon cream of tartar
5 tablespoons sugar
2 egg yolks
⅛ teaspoon salt
1 teaspoon vanilla extract
5 tablespoons sugar
1¼ cups sifted cake flour
½ teaspoon baking powder

1. Beat egg whites to foam, add cream of tartar and gradually add the sugar. Continue beating until mixture is very stiff.
2. Beat egg yolks, salt and vanilla extract until light, gradually add sugar and beat until thick.
3. Fold egg yolk mixture into egg whites, then fold in the flour sifted with baking powder.
4. Fill the MIRRO press. Use No. 32 Tip. Form 3" fingers on well greased MIRRO Aluminum cooky sheets. Bake.
5. Sift confectioners sugar over lady fingers as soon as taken from oven. Remove from sheet immediately.

Yield — 3 dozen lady fingers.

Use tip No. 32. Hold press in semi-horizontal position as lady fingers are formed.

MAKE DOUGH SOFT AND PLIABLE

Cooky dough should be soft and pliable for best results with the MIRRO press. Due to variations in flour and size of eggs it is sometimes necessary to omit some of the flour or to add a tablespoonful or two. If you mix the dough by hand, it may be necessary to use a little less flour than the recipe calls for in order to produce the right consistency. In mixing with an electric mixer, use the amount of flour shown in the recipe. Do not chill the dough.

HOW TO TINT COOKY DOUGH

To tint the cookies like those illustrated on the cover of this book, use a few drops of vegetable coloring in the dough. To get several colors in a single cooky, take about enough dough to fill the press, divide it into three portions and tint each a different color. Then form each piece to fit lengthwise in the press. Insert these into the press together and you are ready to make three-colored cookies.

MIRRO cooky sheets bake perfectly. Furnished in three sizes to fit all ovens. Sheets should have 2 inches of oven space on each side for proper heat circulation.

COOKIES

SNOW FLAKES

Time: 12-15 Min. **Temp.: 350°F.**

- 1 cup shortening
- 1 3-oz. package of cream cheese
- 1 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 teaspoon finely grated orange rind
- 2½ cups sifted all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon cinnamon

1. Cream the shortening and cheese well. Add sugar gradually and continue creaming.
2. Beat in egg yolk, vanilla extract and orange rind.
3. Sift flour with salt and cinnamon.
4. Add to creamed mixture.
5. Fill a MIRRO cooky press.
6. Form fancy cookies on ungreased MIRRO Aluminum cooky sheets.
7. Decorate with colored sugar, cinnamon sugar or chopped almonds. Bake.
8. Remove at once from sheets. Cool on wire cake racks.

Yield — 6-7 dozen.

QUICK-MIX SPRITZ

Time: 10-12 Min. **Temp.: 375°F.**

- 2¼ cups all-purpose flour
- ¾ cup sugar
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 cup shortening
- 1 egg
- 1 teaspoon vanilla extract

1. Sift flour, sugar, baking powder and salt together in a bowl.
2. With a pastry blender or two knives cut the shortening into the dry ingredients until the mixture is full of fine lumps. It will resemble pie crust or biscuit mix, although not as coarse.
3. Measure the egg in a measuring cup. A large egg will measure ¼ cup. If it does not, add water to the ¼ cup line.
4. Add the egg and vanilla extract and beat the mixture very well.
5. Put through the MIRRO cooky press on ungreased MIRRO Aluminum cooky sheets. Bake. Remove cookies from sheet at once.

Yield — 5 dozen.

SILHOUETTE COOKIES

To make Silhouette cookies use the recipes for Shadows and Sugar Cookies. Fill the MIRRO Cooky Press with the Shadows dough and form cookies on ungreased Cooky Sheets. Chill for half hour. Roll Sugar Cookies according to directions and cut with a round cooky cutter 2" in diameter. Place on ungreased Cooky Sheets. Lift chilled Shadows with a spatula and place on top of each sugar cooky. Bake 10-12 Min. in a 400° oven.

SHADOWS

Bake: 12-15 Min. **Temp. 375° F.**

2 sq. unsweetened chocolate (2 oz.)
⅓ cup shortening
6 oz. cream cheese
1 cup sugar
1 egg
1½ teaspoons vanilla extract
2½ cups sifted all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
1 tablespoon instant coffee

1. Melt chocolate over hot water. Cool.
2. Cream shortening and cream cheese thoroughly; add sugar and blend well, then add chocolate.
3. Add egg and vanilla.
4. Sift together all dry ingredients and gradually add to creamed mixture.
5. Fill a MIRRO cooky press, and form on an ungreased MIRRO aluminum cooky sheet.

Yield — 5 doz.

SUGAR COOKIES

Bake: 6-8 Min. **Temp. 425°**

½ cup butter
½ cup shortening
1 cup sugar
3 eggs
3½ cups flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1½ teaspoons vanilla extract

1. Cream together the butter, shortening, and sugar.
2. Add eggs and blend well.
3. Sift together the flour, soda, and cream of tartar.
4. Add flour mixture gradually to creamed mixture.
5. Add vanilla and chill the dough.
6. Roll on floured pastry cloth to ¼" thickness. Cut with a cooky cutter.
7. Place on ungreased MIRRO aluminum cooky sheets. Sprinkle with colored sugar. Bake.

Yield — 5 to 7 doz.

Note: This sugar cooky recipe may be put through the press, but do not chill the dough.

NORWEGIAN CROWNS

Time: 10-12 Min. **Temp.: 375°F.**

⅓ cup butter
¼ cup sugar
1 egg
½ teaspoon almond extract
1¼ cups sifted all-purpose flour

1. Cream the butter. Gradually add the sugar, then the egg and almond extract.
2. Add the sifted flour.
3. Fill a MIRRO cooky press half full. Form cookies on ungreased MIRRO Aluminum cooky sheets. Bake.

Yield — 3 dozen.

CHEESE STRAWS

Time: 8-10 Min. **Temp.: 375°F.**

1 cup sifted all-purpose flour
½ teaspoon baking powder
1 cup grated cheese
½ cup butter
3 tablespoons cold water

1. Sift flour and baking powder into a bowl.
2. Cut in cheese and butter with pastry blender.
3. Add water and mix well.
4. Fill a MIRRO cooky press half full. Form straws on ungreased MIRRO Aluminum cooky sheets using the star plate. Bake. Immediately cut into desired lengths.

Yield — 3 dozen.

ORANGE CRISPS

Time: 10-12 Min. **Temp.: 375°F.**

1 cup shortening
½ cup granulated sugar
½ cup brown sugar
1 tablespoon orange juice
1 egg
1 teaspoon grated orange rind
2½ cups sifted all-purpose flour
¼ teaspoon salt
¼ teaspoon soda

1. Cream the shortening.
2. Gradually add sugar and orange juice. Cream well.
3. Add egg and grated orange rind.
4. Sift flour, salt and soda. Add to creamed mixture a little at a time.
5. Fill a MIRRO cooky press.
6. Form cookies on ungreased MIRRO Aluminum cooky sheets.

Yield — 7 dozen.

BUTTER PRETZELS

Time: 10-12 Min. **Temp.: 375°F.**

1 cup butter
1 cup sugar
2 egg yolks, beaten
1 egg white, beaten stiff
½ teaspoon almond extract
2¼ to 2½ cups sifted all-purpose flour

1. Cream butter, add sugar gradually and mix well.
2. Add egg yolks, white of egg, and almond extract.
3. Gradually add flour, blending in well.
4. Fill a MIRRO cooky press. Form cookies on ungreased MIRRO Aluminum cooky sheets. Use star plate for forming pretzels. Bake.

Yield — 5 dozen.

CARAMEL COOKIES

Time: 10-12 Min. **Temp.: 375°F.**

- 1 cup shortening
- ½ cup brown sugar
- 1 cup granulated sugar
- 2 eggs, beaten
- 2 teaspoons vanilla extract
- 3¼ cups sifted all-purpose flour
- 1 teaspoon salt
- ½ teaspoon soda

1. Cream the shortening; add sugars gradually and cream thoroughly.
2. Add beaten eggs and vanilla extract.
3. Sift flour, soda and salt and gradually add to creamed mixture.
4. Fill a MIRRO cooky press and form fancy designs on ungreased MIRRO Aluminum cooky sheets. Bake.

Yield — 6 dozen.

MOLASSES SPICE COOKIES

Time: 10-12 Min. **Temp.: 375°F.**

- ½ cup shortening
- ½ cup sugar
- 1 egg, beaten
- ¼ teaspoon baking soda
- ½ cup molasses
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon allspice
- ¼ teaspoon cloves
- ¼ teaspoon mace
- ½ teaspoon cinnamon
- ½ teaspoon ginger

1. Cream the shortening, add sugar gradually.
2. Add egg, mix soda with molasses and add to creamed mixture.
3. Gradually add flour sifted with salt and spices.
4. Fill a MIRRO cooky press. Form cookies on ungreased MIRRO Aluminum cooky sheets. Bake.

Yield — 5 dozen.

CHOCOLATE SPRITZ

Time: 8-10 Min. **Temp.: 375°F.**

½ cup shortening
1 cup sugar
1 egg
2 tablespoons milk
2 cups sifted cake flour
¼ teaspoon salt
2 squares unsweetened chocolate, melted and cooled

1. Cream shortening; add sugar and cream thoroughly.
2. Add egg unbeaten.
3. Alternately add milk and flour sifted with salt. Mix in the cooled chocolate.
4. Fill a MIRRO cooky press half full. Form cookies on ungreased MIRRO Aluminum cooky sheets. Bake.

Yield — about 3½ dozen.

HOLLY WREATHS

Time: 8-10 Min. **Temp.: 375°F.**

½ cup butter
½ package Cream Cheese (1½ oz.)
¼ cup sugar
½ teaspoon vanilla extract
1 cup sifted all-purpose flour

1. Cream the butter and cheese; add the sugar and cream well. Then add the vanilla extract.
2. Slowly add the sifted flour. Mix well.
3. Fill a MIRRO cooky press half full. Form cookies on ungreased MIRRO Aluminum cooky sheets using the star plate. Hold press in semi-horizontal position and form wreaths by moving press in a circular motion. Gently push ends of dough together to form wreaths. Bake.

Yield — 2 dozen.

GINGER SNAPS

Time: 12-14 Min. **Temp.: 375°F.**

- ¾ cup shortening
- ¾ cup brown sugar
- ¾ cup molasses
- 1 egg
- 3 cups sifted all-purpose flour
- ¼ teaspoon salt
- 1½ teaspoon baking soda
- ½ teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger

1. Cream shortening and add sugar gradually.
2. Add molasses and egg and mix well.
3. Add sifted dry ingredients and blend thoroughly.
4. Fill a MIRRO cooky press. Form cookies on ungreased MIRRO Aluminum cooky sheets. Sprinkle with sugar. Bake.

Yield — 7 dozen.

VELVET COOKIES

Time: 8-10 Min. **Temp.: 375°F.**

- 1 cup butter or shortening
- 2 tablespoons peanut butter
- 1 cup confectioners' sugar
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 cups sifted all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt

1. Cream the shortening and peanut butter. Gradually add sugar and cream well.
2. Add unbeaten egg and extract.
3. Sift flour and baking powder. Add to creamed mixture a little at a time.
4. Fill a MIRRO cooky press half full and form cookies on an ungreased MIRRO Aluminum cooky sheet. Bake.

Yield — 5 dozen.

SANDIES

Time: 8-10 Min. Temp.: 375°F.

¾ cup shortening
½ cup confectioners sugar
2 tablespoons water
½ teaspoon lemon extract
1½ teaspoons vanilla extract
1½ cups sifted all-purpose flour

1. Cream shortening, gradually add the sugar.
2. Add water, lemon and vanilla extract.
3. Add flour gradually and mix well.
4. Fill a MIRRO cooky press.
5. Form cookies on an ungreased MIRRO Aluminum cooky sheet. Bake.

Yield — 3½ dozen.

PEANUT BUTTER COOKIES

Time: 10-12 Min. Temp.: 375°F.

½ cup shortening
½ cup sugar (granulated)
½ cup sugar (brown)
1 egg, beaten
1 tablespoon hot water
½ cup moist peanut butter
1¼ cups sifted all-purpose flour
½ teaspoon soda
¼ teaspoon salt

1. Cream the shortening.
2. Gradually add sugars and cream well.
3. Add the eggs, hot water and peanut butter.
4. Sift flour, soda and salt together.
5. Gradually add dry ingredients to creamed mixture.
6. Fill a MIRRO cooky press.
7. Form cookies on ungreased MIRRO Aluminum cooky sheets. Bake.

Yield — 4 dozen.

CHRISTMAS TREES

Time: 10-12 Min. **Temp.: 375 F.**

1 cup shortening
¾ cup sugar
1 egg
2¼ cups sifted all-purpose flour
½ teaspoon salt
¼ teaspoon baking powder
1 teaspoon almond extract
Green vegetable coloring

1. Cream shortening, adding sugar gradually.
2. Add unbeaten egg, sifted dry ingredients, flavoring, and a few drops of vegetable coloring. Mix well.
3. Fill a MIRRO cooky press. Form cookies on ungreased MIRRO Aluminum cooky sheets, using the tree plate. Decorate with tiny candies.

Yield — 6 dozen.

LEMON CRISPS

Time: 10-12 Min. **Temp.: 375 F.**

1 cup shortening
½ cup granulated sugar
½ cup brown sugar
1 tablespoon lemon juice
1 egg
2½ cups sifted all-purpose flour
1 teaspoon salt
¼ teaspoon soda
1 teaspoon lemon rind

1. Cream shortening and sugars together.
2. Add lemon juice and egg, and beat well.
3. Sift flour, salt and soda together, and add to mixture.
4. Add lemon rind. Fill a MIRRO cooky press. Form cookies on ungreased MIRRO Aluminum cooky sheets. Bake.

Yield — 7 dozen.

DECORATOR DIRECTIONS

Before using Decorator wash tube, plunger, tips and screw-ring with hot, soapy water; rinse with boiling water.

Insert the desired tip inside screw-ring and attach to open end of decorator. Unscrew the screw-ring from the opposite end and remove the plunger from barrel. Place the frosting in the tube with a knife or spatula. Best results are obtained by filling tube only half full. Then insert the plunger and screw on the top to make the decorator ready for use.

The beginner may practice making various designs on a flat surface covered with waxed paper before making them on the cake or cookies.

If frosting becomes too stiff, it may be softened with a few drops of water or fruit juice. If the frosting is too soft, more sugar may be added. After using a tip rinse it in hot water to prevent clogging. Keep frosting in a bowl covered with a damp cloth to prevent it from becoming crusted.

ADDITIONAL USES

Open face sandwiches, salads, desserts, etc. can be attractively decorated by filling barrel of decorator with cream cheese.

PLAIN FROSTING

2 cups confectioners sugar
1 teaspoon vanilla extract
3 tablespoons cream

Add vanilla extract to confectioners sugar. Add cream gradually until frosting is of right consistency for decorating.

BUTTER FROSTING

¼ cup butter or margarine
2 cups confectioners sugar
1 teaspoon vanilla extract
2 tablespoons cream

Cream butter and sugar. Stir in vanilla extract, add cream gradually until frosting is of right consistency for decorating.

ORNAMENTAL FROSTING

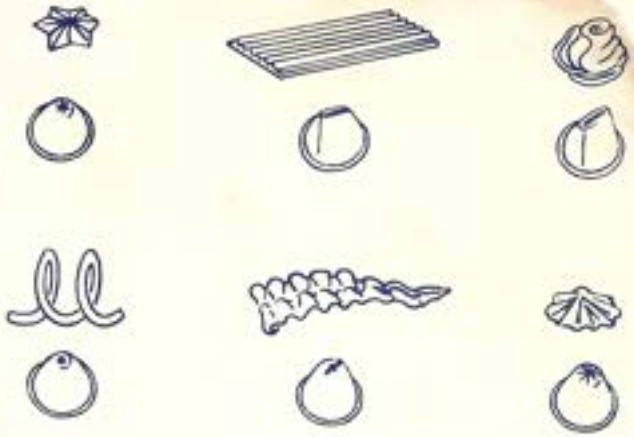
2 cups confectioners sugar
1 teaspoon vanilla
2 egg whites

Combine above ingredients. Beat vigorously until mixture is light and fluffy. Decorate cake.

VARIATIONS

Color: Divide frosting into several parts, placing each in bowl. Tint with food coloring as desired.

Flavor: Omit vanilla. Add a few drops of peppermint, winter green, orange or other flavoring.



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